

CLAIMS

What is claimed is:

1. A shelf-stable chemically leavened dough or batter characterized by a water activity, a_w ,
no greater than about 0.85, a pH less than or equal to about 4.5, and is shelf-stable for at
least three months at ambient conditions, wherein the shelf stability of the dough or batter
does not require the use of gas impermeable packaging, modified headspaces, and/or
alcohols or polyols at amounts that are microbiologically effective at the water activity
and pH of the dough or batter.
2. The dough or batter of Claim 1 wherein the water activity is less than or equal to about
0.75.
3. The dough or batter of Claim 1 wherein the pH of a baked article produced from the
dough or batter is about 6 to about 8.
4. The dough or batter of Claim 1 wherein the dough or batter is shelf-stable for at least six
months.
5. The dough or batter of Claim 1 comprising an acid-base leavening system.
6. The dough or batter of Claim 5 comprising encapsulated baking soda.
7. The dough or batter of Claim 1 comprising at least one food grade organic acid.